



# 2022 *Rosé* of Pinot Noir

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## *Vineyard:*

Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre vineyard located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. The fruit for this Rosé of Pinot Noir is the Dijon clone 115 and is sourced from two different parts of our vineyard. The Rainbow 115 block provides tropical and floral aspects, while the Boot 115 block is later ripening and lower in elevation, providing red fruit flavors and brightness in the acidity.

## *Vintage:*

In early April we experienced a valley-wide frost event that affected yields dramatically. Some buds were damaged and did not produce any fruit, while others were delayed in growth but later bore fruit. By mid-May we were finally seeing some continuation of the budbreak that had barely started in April. Because of this, flowering, veraison, and harvest were also delayed. We started harvest in early October where the last few years had kicked off in late September. Thankfully, the grapes that did come to fruition had more energy put toward them and despite the late start, these 2022 wines are some of the richest and ripest we have ever seen. This makes for wines with ample mouthfeel and weight, with riper flavors that are delicious and ready to be enjoyed sooner.

## *Winemaking:*

Pinot Noir fruit was hand-picked and promptly delivered to the crush pad. We destemmed the fruit and let it sit on the skins for up to 3 hours to extract flavor, texture, and the beautiful color. A customized pressing cycle only presses as hard as necessary to gently coax the juice out of the berries. Fermentation is closely monitored by controlling the temperature to encourage rich and delectable aromatics, and by olfactory communion with the winemaker. After primary fermentation, the wine was chilled and promptly racked to a stainless-steel tank to retain the freshest fruit flavors possible.

## *Tasting Notes:*

Strawberry, watermelon, green apple peel, tangerine zest, grapefruit, orange blossom.

Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	12.5%	0.2 g/l	3.33	6.7 g/l

FROM OREGON'S WILLAMETTE VALLEY